

**IN THE ABSTRACT:**

A kneading machine for flour-based mixes, particularly for bakery products, comprises two kneading implements turning within a rotating tank having a cylindrical shape, with concordant directions of rotation, about two axes, which are parallel to the axis of the tank and are set at a distance from the axis of the tank so as to describe two theoretical cylinders that are substantially tangential both with respect to one another and with respect to the circumferential wall of the tank. Each arm describes an orbital movement about the respective axis of rotation and is set inclined with respect to a straight line generatrix of its theoretical cylinder.

(Figure 1, Figure 5)